Cake Recipe Books

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Easy Chocolate Cake Recipe

Ingredients:

1. 1 cup all-purpose flour
2. 1 cup granulated sugar
3. 1/2 cup cocoa powder
4. 1 tsp baking powder
5. 1/2 tsp baking soda
6. 1/2 tsp salt
7. 1/2 cup milk
8. 1/4 cup vegetable oil
9. 1 large egg
10. 1 tsp vanilla extract
11. 1/2 cup boiling water

Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour an 8x8 inch (20x20 cm) baking pan or line it with parchment paper.

2. **Mix Dry Ingredients:** In a large bowl, whisk together flour, sugar, cocoa powder, baking powder, baking soda, and salt until well combined.

3. **Add Wet Ingredients**: Add milk, oil, egg, and vanilla extract. Mix until smooth and everything is well incorporated.

4. **Add Boiling Water:** Carefully add the boiling water and stir. The batter will be thin, but this is normal! It makes the cake moist.

5. **Bake:** Pour the batter into the prepared pan and bake for 30-35 minutes or until a toothpick inserted in the center comes out clean.

6. **Cool:** Let the cake cool in the pan for about 10 minutes, then transfer to a wire rack to cool completely.

7. **Optional Frosting:** Once cool, you can top it with chocolate frosting, powdered sugar, or enjoy as-is!

Chocolate Cake

Ingredients:

1. 1 cup all-purpose flour
2. 1 cup granulated sugar
3. 1/2 cup cocoa powder
4. 1 tsp baking powder
5. 1/2 tsp baking soda
6. 1/2 tsp salt
7. 2 large eggs
8. 1/2 cup milk
9. 1/2 cup vegetable oil

10. 1 tsp vanilla extract
11. 1/2 cup hot water or coffee (for added richness)

Instructions:

- Preheat oven to 350°F (175°C). Grease and flour an 8x8 inch (20x20 cm) baking pan or line with parchment paper.

- **Combine Dry Ingredients:** In a large mixing bowl, sift or whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.

- **Add Wet Ingredients:** Add the eggs, milk, oil, and vanilla extract to the dry ingredients. Mix until well combined and smooth.

- **Add Hot Water/Coffee:** Stir in the hot water (or coffee) carefully. The batter will be thin; this helps the cake stay moist.

- **Bake:** Pour the batter into the prepared baking pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

- **Cool:** Let the cake cool in the pan for about 10 minutes before transferring to a wire rack to cool completely.

- **Serve:** Frost with chocolate frosting, sprinkle with powdered sugar, or enjoy as-is!

Chocolate Sponge Cake

Ingredients:

1. 1/2 cup all-purpose flour
2. 1/4 cup cocoa powder
3. 1/2 cup granulated sugar
4. 1/2 tsp baking powder
5. 1/4 tsp salt
6. 2 large eggs, at room temperature
7. 2 tbsp vegetable oil or melted butter
8. 1/4 cup milk, at room temperature
9. 1/2 tsp vanilla extract

Instructions:

- Preheat oven to 350°F (175°C). Grease and line the bottom of a 7-8 inch round cake pan with parchment paper.

- **Prepare Dry Ingredients:** In a bowl, sift together flour, cocoa powder, baking powder, and salt. Set aside.

- **Whisk Eggs and Sugar:** In a large mixing bowl, beat the eggs and sugar with an electric mixer on high speed until light, fluffy, and tripled in volume (about 5-7 minutes).

- **Add Oil, Milk, and Vanilla:** Gently fold in the oil, milk, and vanilla extract to the egg mixture using a spatula. Be careful not to deflate the batter.

- **Fold in Dry Ingredients:** Gradually sift in the dry ingredients, folding gently after each addition. Mix just until combined; avoid overmixing to keep the sponge airy.

- **Bake:** Pour the batter into the prepared pan, smoothing the top. Bake for 20-25 minutes or until a toothpick inserted into the center comes out clean.

- **Cool:** Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

- **Serve:** Dust with powdered sugar, or add whipped cream or chocolate frosting for extra flavor.

Vanilla Sponge Cake

Ingredients:

1. 2 large eggs
2. 1/2 cup granulated sugar
3. 1/2 cup all-purpose flour
4. 1/4 cup melted butter (or vegetable oil)
5. 1/4 cup milk (room temperature)
6. 1/2 teaspoon vanilla extract
7. 1/2 teaspoon baking powder
8. A pinch of salt

Instructions:

Preheat Oven: Preheat your oven to 350°F (175°C). Grease and line a 6-inch round cake pan with parchment paper.

Prepare the Batter:

- In a mixing bowl, beat the eggs with the sugar until light and fluffy. This will help create a soft, airy texture in the sponge.

- Add the melted butter (or oil) and vanilla extract, and mix well.

- Sift in the flour, baking powder, and salt. Gently fold the dry ingredients into the egg mixture.
- Add the milk and mix until smooth and well combined. Be careful not to overmix, as it may make the cake dense.

1. **Bake:** Pour the batter into the prepared pan, smooth the top, and bake for about 25-30 minutes, or until a toothpick inserted into the center comes out clean.

2. **Cool and Serve:** Let the cake cool in the pan for 5-10 minutes, then transfer it to a wire rack to cool completely before slicing.

Tips:

- To make a lighter cake, ensure you beat the eggs well to incorporate air.
- You can dust the cake with powdered sugar or top it with whipped cream for a simple decoration.

Red Velvet

Ingredients:

1. 2 ½ cups all-purpose flour
2. 1 ½ cups granulated sugar
3. 1 teaspoon baking soda
4. 1 teaspoon salt
5. 1 tablespoon cocoa powder
6. 1 ½ cups vegetable oil
7. 1 cup buttermilk, room temperature
8. 3 large eggs, room temperature
9. 1 tablespoon red food coloring (more if needed for a vibrant color)
10. 1 teaspoon vanilla extract
11. 1 teaspoon white vinegar

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- ½ cup unsalted butter, softened
- 4 cups powdered sugar
- 1 teaspoon vanilla extract

Instructions:

1. Preheat and Prepare

- Preheat your oven to 350°F (175°C).
- Grease and flour two 9-inch round cake pans or line them with parchment paper.

2. Mix Dry Ingredients

- In a large bowl, whisk together the flour, sugar, baking soda, salt, and cocoa powder until well combined.

3. Mix Wet Ingredients

- In another bowl, whisk together the vegetable oil, buttermilk, eggs, food coloring, vanilla extract, and vinegar until smooth.

4. Combine Mixtures

- Gradually add the wet ingredients to the dry ingredients, mixing gently until smooth. Avoid overmixing to keep the cake tender.

5. Bake the Cake

- Pour the batter evenly into the prepared pans.
- Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
- Allow the cakes to cool in the pans for about 10 minutes, then transfer them to a wire rack to cool completely.

6. Make the Cream Cheese Frosting

- In a large bowl, beat the cream cheese and butter until smooth and creamy.
- Gradually add the powdered sugar, beating until smooth.
- Add the vanilla extract and mix until combined.

7. Assemble and Frost

- Place one cake layer on a serving plate and spread a layer of frosting on top.
- Place the second layer on top and frost the entire cake.

Tips:

- To make buttermilk, add 1 tablespoon of vinegar or lemon juice to a cup of milk and let it sit for 5 minutes.
- For cupcakes, reduce baking time to around 18-20 minutes.

Orange Cake

Ingredients:

1. 1 cup all-purpose flour
2. 1 cup granulated sugar
3. 1/2 cup vegetable oil (or melted butter)
4. 2 eggs
5. 1/2 cup freshly squeezed orange juice (about 1 large orange)
6. Zest of 1 orange (optional, for extra flavor)
7. 1 tsp baking powder
8. 1/4 tsp salt

Instructions:

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease and flour an 8-inch round or square baking pan.

2. **Mix Dry:** In a mixing bowl, whisk together flour, baking powder, and salt. Set aside.

3. **Prepare Wet:** In another bowl, beat the eggs and sugar until light and creamy. Add the oil, orange juice, and orange zest, and mix until well combined.

4. **Combine:** Gradually add the dry ingredients to the wet mixture, stirring gently until just combined. Do not overmix.

5. **Bake:** Pour the batter into the prepared baking pan and smooth the top. Bake for 25–30 minutes, or until a toothpick inserted into the center comes out clean.

6. **Cool and Serve:** Allow the cake to cool in the pan for about 10 minutes, then transfer it to a wire rack to cool completely. Optionally, dust with powdered sugar or drizzle with a simple orange glaze.

Optional Orange Glaze:

- 1/2 cup powdered sugar
- 1–2 tbsp fresh orange juice

Mix the powdered sugar with orange juice until smooth, then drizzle over the cooled cake.

Black Forest Cake

Servings: 6-8

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients:

1. **For the Cake:**

- 1 cup all-purpose flour
- 1/2 cup cocoa powder
- 1/2 cup sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup boiling water

2. **For the Cherry Filling:**

- 1 cup pitted cherries (fresh or canned)
- 2 tablespoons sugar
- 1 tablespoon cornstarch
- 1/4 cup water (adjust if using canned cherries)
- For Whipped Cream Frosting:

- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract

3. **For Decoration:**

Grated chocolate or chocolate shavings

Extra cherries for topping

Instructions:

Step 1: Make the Cake Batter

- Preheat your oven to 350°F (175°C). Grease and line an 8-inch round baking pan.
- In a large bowl, sift together the flour, cocoa powder, sugar, baking soda, baking powder, and salt.
- Add the eggs, milk, vegetable oil, and vanilla extract. Mix until smooth.
- Stir in the boiling water (the batter will be thin—that's okay!).
- Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
- Let the cake cool completely, then slice it horizontally to make two layers.

Step 2: Make the Cherry Filling

- In a small saucepan, combine the cherries, sugar, cornstarch, and water.
- Cook over medium heat until the mixture thickens and becomes glossy (about 5 minutes). Set aside to cool.

Step 3: Make the Whipped Cream

- In a chilled bowl, beat the heavy cream with powdered sugar and vanilla until stiff peaks form.

Step 4: Assemble the Cake

- Place the first cake layer on a serving plate. Spread a layer of whipped cream, then spoon half of the cherry filling on top.
- Place the second cake layer on top, spread with whipped cream, and add the remaining cherry filling in the center.
- Use the remaining whipped cream to frost the sides, and decorate with chocolate shavings and extra cherries.

White Forest Cake

Servings: 6-8

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients:

1. **For the Cake:**

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/4 cup water (for moisture)

2. **For the Cherry Filling:**

- 1 cup pitted cherries (fresh or canned)
- 2 tablespoons sugar
- 1 tablespoon cornstarch
- 1/4 cup water (adjust if using canned cherries)

3. **For Whipped Cream Frosting:**

- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract

4. **For Decoration:**

- White chocolate shavings
- Extra cherries for topping

Instructions:

Step 1: Make the Cake Batter

- Preheat your oven to 350°F (175°C). Grease and line an 8-inch round baking pan.
- In a large bowl, sift together the flour, sugar, baking powder, baking soda, and salt.
- Add the eggs, milk, vegetable oil, and vanilla extract. Mix until smooth.
- Stir in the water (this will keep the cake moist).
- Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
- Let the cake cool completely, then slice it horizontally to create two layers.

Step 2: Make the Cherry Filling

- In a small saucepan, combine the cherries, sugar, cornstarch, and water.
- Cook over medium heat until the mixture thickens and becomes glossy (about 5 minutes). Set aside to cool.

Step 3: Make the Whipped Cream

- In a chilled bowl, beat the heavy cream with powdered sugar and vanilla until stiff peaks form.

Step 4: Assemble the Cake

- Place the first cake layer on a serving plate. Spread a layer of whipped cream, then spoon half of the cherry filling on top.
- Place the second cake layer on top, spread with whipped cream, and add the remaining cherry filling in the center.
- Use the remaining whipped cream to frost the sides, and decorate with white chocolate shavings and extra cherries.

Cupcakes

Ingredients:

4. 1 cup all-purpose flour
5. 1/2 cup granulated sugar
6. 1/2 cup unsalted butter (softened)
7. 2 large eggs
8. 1/2 cup milk
9. 1 tsp vanilla extract
10. 1 tsp baking powder
11. A pinch of salt

Instructions:

- **Preheat the Oven:** Set your oven to 350°F (175°C). Line a cupcake pan with cupcake liners.

- **Mix the Wet:** In a mixing bowl, beat the softened butter and sugar together until fluffy and pale. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

- **Combine the Dry:** In a separate bowl, whisk together the flour, baking powder, and salt.

- **Combine Wet and Dry Mixtures:** Gradually add the dry mixture to the wet mixture, alternating with the milk, starting and ending with the flour mixture. Mix until just combined. Don't overmix.

- **Pour into Liners:** Fill each cupcake liner about 2/3 full with the batter.

- **Bake:** Bake in the preheated oven for 15-20 minutes or until a toothpick inserted into the center comes out clean.

- **Cool and Serve:** Let the cupcakes cool in the pan for a few minutes before transferring them to a wire rack to cool completely. Decorate or serve as desired!

Vanilla Cupcakes

Ingredients:

1. 1 1/2 cups all-purpose flour
2. 1 cup granulated sugar
3. 1/2 cup unsalted butter, softened
4. 2 large eggs
5. 1/2 cup milk (whole or 2% works best)
6. 1 1/2 tsp vanilla extract
7. 1 1/2 tsp baking powder
8. 1/4 tsp salt

Instructions:

- **Preheat the Oven:** Set your oven to 350°F (175°C). Line a muffin tin with cupcake liners.

- **Mix the Wet:** In a large bowl, beat the softened butter and sugar together until light and fluffy (about 2-3 minutes). Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.

- **Combine the Dry:** In a separate bowl, whisk together the flour, baking powder, and salt.

- **Combine Wet and Dry Mixtures:** Add half of the dry ingredients to the wet mixture, then pour in the milk, and finish with the remaining dry ingredients. Mix until just combined – don't overmix.

- **Fill the Cupcake Liners:** Divide the batter evenly among the cupcake liners, filling each about 2/3 full.

- **Bake:** Bake for 15-20 minutes, or until a toothpick inserted in the center of a cupcake comes out clean.

- **Cool and Frost:** Let the cupcakes cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely. Once cooled, you can frost with vanilla buttercream or your favorite frosting!

Chocolate cupcakes

Ingredients:

1. 3/4 cup all-purpose flour
2. 1/2 cup unsweetened cocoa powder
3. 3/4 cup granulated sugar
4. 1/2 tsp baking powder
5. 1/2 tsp baking soda
6. 1/4 tsp salt
7. 2 large eggs
8. 1/2 cup milk
9. 1/4 cup vegetable oil (or melted butter)
10. 1 tsp vanilla extract
11. 1/2 cup hot water (or hot coffee for a richer flavor)

Instructions:

- **Preheat the Oven:** Preheat your oven to 350°F (175°C) and line a cupcake pan with liners.

- **Combine Dry:** In a large mixing bowl, sift together the flour, cocoa powder, sugar, baking powder, baking soda, and salt.

- **Add Wet (Except Water):** Add the eggs, milk, oil, and vanilla extract to the dry ingredients. Mix until everything is just combined.

- **Add Hot Water or Coffee:** Carefully pour in the hot water (or coffee). The batter will be thin, which helps make the cupcakes moist. Stir until smooth.

- **Fill Cupcake Liners:** Pour the batter into the cupcake liners, filling each about 2/3 full.

- **Bake:** Bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean.

- **Cool and Frost:** Allow the cupcakes to cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely before frosting.